

Potato Salad²⁵

Number of Servings: 25 (139.7 g per serving)

Amount	Measure	Ingredient
5.00	lb	Potatoes, ckd in skin, peeled, unsalted, diced
1/4	cup	Oil, canola, salad & cooking industrial
1/4	cup	Vinegar, cider
2.00	tsp	Juice, lemon, cnd/btl
5.00	tsp	Mustard, yellow, prep
6 1/4	tsp	Sugar
2.00	tsp	Salt, table
8 1/2	ea	Eggs, hard bld, lrg
2 1/8	cup	Celery, fresh, diced
2/3	cup	Onion, white, fresh, chpd
5/8	tsp	Spice, pepper, black
13.00	Tbs	Mayonnaise, light
1/4	cup	Relish, pickle, sweet

Nutrients per serving

Nutrition Facts		
Serving Size (140g)		
Servings Per Container		
Amount Per Serving		
Calories 160	Calories from Fat 60	
% Daily Value*		
Total Fat 7g		11%
Saturated Fat 1g		5%
Trans Fat 0g		
Cholesterol 75mg		25%
Sodium 310mg		13%
Total Carbohydrate 22g		7%
Dietary Fiber 2g		8%
Sugars 3g		
Protein 4g		
Vitamin A 4%	• Vitamin C 20%	
Calcium 2%	• Iron 4%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:		
	Calories	2,000 2,500
Total Fat	Less Than	65g 80g
Saturated Fat	Less Than	20g 25g
Cholesterol	Less Than	300mg 300 mg
Sodium	Less Than	2,400mg 2,400mg
Total Carbohydrate		300g 375g
Dietary Fiber		25g 30g
Calories per gram:		
Fat 9 • Carbohydrate 4 • Protein 4		

Notes

* 12# AP Potatoes = 10# EP

Potentially Hazardous Food. Food Safety Standards: Store and serve at 40 degrees or below.

Cook potatoes until tender. Dice while warm. Make a marinade of oil, vinegar, lemon juice and seasonings. Add to warm potatoes and mix gently. Marinate until cold, storing at 36-39 degrees F overnight.

Add eggs, celery, relish, onion and pepper to marinated potatoes. Mix lightly.

Add chilled mayonnaise. Mix carefully to blend. Chill at least 1 hour before serving. Serve with #8 scoop.

1 serving = 1/2 c

1 serving = 22 g carbohydrate = 1 1/2 Carb Serv